



RESEARCH PAPER

Studies on standardization of pulp proportion for banana - pineapple blended jam during storage

■ N.V. PATEL* AND A.G. NAIK

Department of Post Harvest Technology, ASPEE College of Horticulture and Forestry, Navsari Agricultural University, NAVSARI (GUJARAT) INDIA (Email : nilambpatel1980@gmail.com)

*Author for Correspondence

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SUMMARY :

The present study deals with preparation of blended jam using banana (*Musa paradisiaca* L.) cv. Grand Naine and pineapple (*Annanas comosus*) cv. Queen pulps were mixed in proportions as per treatments and processed into jams in Complete Randomized Design with four repetitions. Physico-chemical as well as organoleptic properties of blended jam were compared with sole banana and pineapple jam. The jams were studied at an interval of two months up to 12 months *i.e.* 0, 2, 4, 6, 8, 10 and 12 months of storage period. An overall results of jam prepared from banana:pineapple, 25:75 as well as 50:50 proportions were equally best in higher level of chemical constituents *viz.*, total soluble solids, total sugars and reducing sugars with lower level of non reducing sugars. While proportion of 0:100 and 25:75 were highest in respect to acidity and ascorbic acid content. All chemical constituents were found increasing up to 12 months except non reducing sugars and ascorbic acid which were decreasing with storage period. The lowest retention was found in sole banana jam. In respect to sensory characters banana:pineapple, 25:75 proportion was found best having higher score pertaining to colour, taste and overall acceptability except texture and flavour which was found best in proportion of 50:50 and 0:100. All sensory characters were found decreasing during storage. The lowest acceptability was found in sole banana jam in respect to all sensory parameters. Considering above chemical constituents as well as sensory characters of the product; proportion of 25:75 and 50:50 were found best than rest of the proportions of jam during storage.

KEY WORDS : Banana, Pineapple, Blended, Jam, Storage

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